

Strawberry

8 oz

16 oz

Nutrition Facts		Nutrition Facts	
About 16 servings per container		About 32 servings per container	
Serving size 1/2 Ounce (17g)		Serving size 1/2 Ounce (17g)	
Amount per serving		Amount per serving	
Calories	15	Calories	15
% Daily Value		% Daily Value	
Total Fat 0g	0%	Total Fat 0g	0%
Sodium 0mg	0%	Sodium 0mg	0%
Total Carbohydrate 4g	1%	Total Carbohydrate 4g	1%
Total Sugars 3g		Total Sugars 3g	
Includes 4g Added Sugars		Includes 4g Added Sugars	
	8%		8%
Protein 0g		Protein 0g	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.		Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.	
The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4		Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

INGREDIENTS: White Vinegar, Strawberry Juice, Sugar, Sodium Citrate.

Disclaimer: The nutrition facts label, ingredient and allergen statements provided by AURI are based on theoretical values. It is only as accurate as the formula/information AURI received. AURI is not a certified testing laboratory and changes to the product formula will impact the theoretical nutrition facts. For further confirmation, consult a certified laboratory to validate nutritional values, ingredient and allergen statements according to FDA labeling regulations.

Recipe Provided (33.3 grams per 8 oz):

Ingredients	Weight in Grams
Strawberry	1000
Sugar	500
Total:	1500
Fruit Syrup after straining	1000
White Vinegar	1000
Sodium Citrate	1.5
Total:	2001.5

Calculated result for sugar was 26.7 % based on recipe but analytical result for sugar was 20 %. Analytical value was used since fruit and sugar goes through a maceration and fermentation process that can't be accounted for through database calculations. Analytical results for sodium was 25 mg per 100 g.